

Hefe Weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (52.6%)	85 %	5
Grain	Weyermann - Munich Malt	2.7 kg (47.4%)	82 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	50 min	6.7 %
Boil	Hallertau Tradition	15 g	15 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	---

Notes

- 44°C wsup. sŁodu pszenicznego 20min,
63°C wsup. reszty sŁodu i zakwaszenie do PH 5,7
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